

MENU

Ribarska 
Koliba

Resort & Restaurant

SINCE 1904




Recognized Executive Chef
Carmine Esposito

From a young age, our chef had fallen for his country's cuisine. The flavors and scents that came out of his mother's kitchen awakened a desire to explore cooking and its possibilities.

Carmine has travelled and worked extensively around the world in countries such as China, Singapore, Hong Kong and various in Latin America to develop further culinary skills.

Throughout these experiences he has gathered prestigious awards, appeared multiple times on television and had the opportunity to prepare meals for presidents, Nobel Prize winners and acclaimed actors.

He now brings his exceptional talent to our restaurant creating the finest blend of both Italian and Istrian cuisine. 

A LA CARTE MENU

Appetizer

TUNA TARTARE

/served on "Fresella" with tomatoes fresh basil/ 120 kn

OCTOPUS TENTACLES

/Sous vide and Charcoal served with potatoes and shallots/ 125 kn

BEEF CARPACIO

/with foie gras black truffle and rucola/ 135 kn

CAPRESE

/Local marinate confit tomato, bufala and fresh basil/ 98 kn

★ Food allergies and intolerance: before ordering, please speak to our staff about your requirements

Pastas and Rice

LINGUINE "DI MARTINO"

/with spicy mussels/

125 kn

PLJUKANCI WITH LOCAL SCAMPI

/"Alla Busara" with bisque, garlic, oregano/

380 kn (FOR TWO)

ROASTED TOMATOS RISOTTO

/with seafood /

140 kn

TAGLIATELLE AL TARTUFO

/home made tagliatelle, double butter, black istrian truffle/

148 kn

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Main course

OCTOPUS "PANINO"

/home-made bun, Charcoal Octopus, with jalapeno, fried onion, tomatoes, potatoes, tartar sauce/

180 kn

GRILLED CALAMARI

/Marinated with soya, ginger, olive oil, garlic and polenta cake/

140 kn

CALAMARI FRITTI

/served with tempura vegetables and lemon spicy aioli/

140 kn

GRILLED BEEF STEAK

/with corn and cherry tomatoes/

230 kn

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From our fisherman

MUSSELS "ALLA BUSARA" 125 kn

MUSSELS & DONDOLE "ALLA BUSARA" 210 kn

DONDOLE "ALLA BUSARA" 298 kn

/with wine, garlic, parsley, toasted breads/

FISH FIRST CATEGORY 700 kn/kg

/grilled or oven cooked/

LOBSTER 800 kn/kg

/grilled or "Busara" served with 200 gr. Linguine in lobster bisque sauce/

LOCAL SCAMPI 650 kn/kg

Side Dishes

SWISS CHARD AND POTATOES 60kn

GRILL VEGETABLES 60 kn

ROASTED POTATOES 60 kn

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DESSERTS

“TIRAMISU”

/bisquit savoyar with espresso, mascarpone and vanilla mousse, ice cream with espresso and vanilla/

78 kn

“PATE A CHAUXE”

/cream with hazelnut and milk chocolate, milk chocolate sauce/

80 kn

“EXOTIC PANNACOTTA”

/coconut pannacotta with mango and passion fruit coulies, mango and passion fruit sorbet, passion fruit and coconut meringue /

75 kn

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